

GREENWOOD

(Mrs. Reva Thompson, Reporter)

Install Officers in I. O. O. F. D.D.G.M. J. K. Miller and staff installed the following officers to their respective offices Tuesday evening, July 25 as follows:

William Reiman, N.G.
John Williamson, V.G.
Lester York, Warden.
Lawrence Knight, Conductor.
Ordo Williamson, R.S.S.
E. M. Scribner, L.S.S.
Tyson Billy, I.G.
Floyd Bassett, O.G.
A. H. Dennis, R.S.V.G.
J. K. Miller, Chaplain.

Guests were present from the Hornell and Cameron lodges. Refreshments were served at the close.

Surprise Parties

Friday night 34 members of the Osmin and Sampson families met at the home of Mr. and Mrs. Everett Osmin to give Mrs. Osmin a surprise birthday party. A picnic supper was served and a gift of money presented to the guest of honor.

Monday evening the Epworth League held a surprise birthday party at the parsonage in honor of Rev. Travis.

Attend Convention of R. L. C. Mr. and Mrs. L. E. Dennis left Wednesday for Utica to attend the state convention of the Rural Letter Carriers. Mrs. Dennis is an officer of the Ladies' Auxiliary.

Ever Ready Party

Last Wednesday afternoon the Ever Ready Sunday School Class held a lawn party at the home of Mrs. A. H. Dennis. A gift of a quilt was presented to Rev. and Mrs. Travis and a tureen supper served at 5 o'clock.

Sunday the following enjoyed a picnic dinner at the home of Mr. and Mrs. Walter Dennis: Mr. and Mrs. A. H. Dennis, Mr. and Mrs. Harry Smith, Mr. and Mrs. L. E. Dennis and Mr. and Mrs. Hetherington of Alpine.

Mrs. Victor Chaffee and daughter Marion visited relatives in Alfred Station Wednesday. Marion stayed for the rest of the week.

Mr. and Mrs. Hetherington of Alpine were Sunday guests of Mr. and Mrs. L. E. Dennis.

Mrs. Harry Smith is spending several days with her father, Ezra Chatfield at Jasper.

Mr. and Mrs. A. L. York returned Sunday from New Jersey after a two weeks business trip.

Mrs. Edith Sweet returned last week from her daughter's, Mrs. Earl Hale. Miss Edith Call of Canisteo and Miss Daisy Sherman of Wellsville are staying with their grandmother.

Mrs. William Hersee, sons Ervin and Maurice and Mrs. Mathilda Spohr of Buffalo visited at the home of Mr. and Mrs. Percy Sampson from Sunday to Tuesday.

Mrs. Emma MacDonald spent Sunday at her home on the Jasper road.

Mrs. Arling Cobb, Mrs. Mable Stevenson and daughter, Eleanor and Miss Grace Kellogg were in Rochester one day last week.

FRUIT, FLOWERS and GARDEN

THREE WAYS TO KILL RED SPIDER

Red spiders, which are really red mites, attack spruce, and when the number of mites is large enough the infested trees assume a brownish-gray, unthrifty appearance; the leaves later turn grayish to brown in color and drop off when the infestation is severe. A close examination of the leaves may show the silken webbing of the mites and possibly the mites themselves.

Professor Glenn W. Herriek says that the mites may be kept in check, where water is available under pressure, by thro and frequent wetting with the lawn hose. Care should be taken to direct the stream to the undersides as well as to the top of the leaves, with the full pressure of the water system.

The evergreens may be sprayed during the growing season with a mixture of one and one-half pounds of glue dissolved in ten gallons of water. The glue should be dissolved in hot water and then strained to prevent clogging the spray nozzle. The solution should be sprayed with considerable force, and the spray repeated in about four weeks.

Another spray which gives satisfactory control of the mites is a mixture of two quarts of light Volck oil, one-half pint of nicotine sulfate and three and one-half pounds of soap dust to 50 gallons of water. Infested trees should be sprayed at least two times with an interval of about a week between sprays.

Green tomatoes kept at 45 degrees Fahrenheit or lower refuse to ripen normally. They ripen with good color and with little decay when stored at 80 to 85 degrees.

The Andover News

Food Market Advice

By ANN PAGE

The English peach tree trained against a sunny brick wall is picturesque but all the peaches produced in England in a whole season would not fill the freight-cars, nearly five hundred of them, that daily are leaving Georgia this week. It can be seen that peaches are even better and more plentiful this week than last.

Other delicious fruits now in market are fresh apricots and plums. Both Bartlett pears and fresh prunes have begun to trickle into market as have the Thompson seedless grapes. These fruits are seldom available in quantity but they add variety and color to the fruit bowl. Crackers and cheese and a bowl of colorful fruits make a particularly appetizing summer dessert which is no trouble to prepare.

Honeydew melons are not so generally known as watermelon and cantaloupe but they can, when ripe, be depended on for sweetness and an appealing flavor. This year about ninety per cent of the honeydews have been ripened on the vine and they are therefore even better than usual. Their cool green flesh is particularly effective in fruit cups and in jellied lime or mint desserts and salads.

Two of the best accompaniments to the popular summer cold plate are chili sauce and olives. They can be served just as they come from the

bottle or used as ingredients of aspic sauces or salad dressings. The Quaker Maid Kitchen suggests that the following recipe makes a simple and unusual salad or accompaniment to cold meats or fish.

Chili Sauce Aspic

1 package prepared lemon gelatine, 1 cup boiling water, 1 cup chili sauce, 1/2 cup sliced green or stuffed olives. Add boiling water to prepared gelatine and stir until dissolved. Cool, add chili sauce and olives. Pour into individual molds and chill until firm. Unmold to serve.

It is possible in most meat markets to buy a variety of cold cooked meats and sausages for cold cuts at very reasonable prices. Thin slicing, such as can be done only by machine, makes it economical to serve this variety of meat foods. Ready cooked meats can be supplemented by home cooked ones such as cold chicken, lamb, beef, veal or pork. Fowl, boiled or steamed whole and chilled provide good sliced chicken. The smaller pieces can be used for salad, creamed chicken or chicken a la King.

The quantity and quality of head lettuce is improving but many of us like to have our tomatoes or cucumbers sliced and served without a lettuce garnish at this season when they are plentiful and cheap. Vinegar and sugar are a favorite dressing for tomatoes, vinegar and salt for cucumbers. Both are also ex-

cellent with French dressing while tomatoes are well complemented by salad dressing.

The lima bean and corn season is getting farther north and very soon the whole country will be able to eat as well as think of succotash, not to speak of corn fritters and corn pudding. Other vegetables which are especially economical are the bunched root vegetables such as carrots, beets, white turnip and kohlrabi.

There are ample supplies of fresh and salt water fish for Friday's dinner. Fish is such a delicious food that it should be served oftener than once a week. Certain fish and fish dishes are appropriate at breakfast, others at lunch and still others at dinner.

Eggs and cheese are reasonable and plentiful. These foods are the foundation for innumerable appetizing luncheon dishes.

Births

July 18.—To Mr. and Mrs. Clifton B. Whitney of Tuckers Corners a son.

July 20.—To Mr. and Mrs. Kenneth Cronk of Friendship, a daughter.

Marriages

July 19.—Miss Eleanor Peacey of Tonawanda and Lloyd Milliman of Wellsville. They will reside at their cottage at Cuba Lake during the summer. Mr. Milliman is located at Wellsville, a field representative of the Niagara Hudson electric company.

July 18.—Miss Sarah O. Howard of Friendship to Walter C. Harbuck of Atlanta, Ga. Mr. and Mrs. Harbuck will reside at Gowanda, N. Y.

July 22.—Mrs. Mary Allen Boyd of Allentown and Fred J. Boyd of Wellsville. After a wedding trip in Canada they will make their home at Allentown.

Deaths

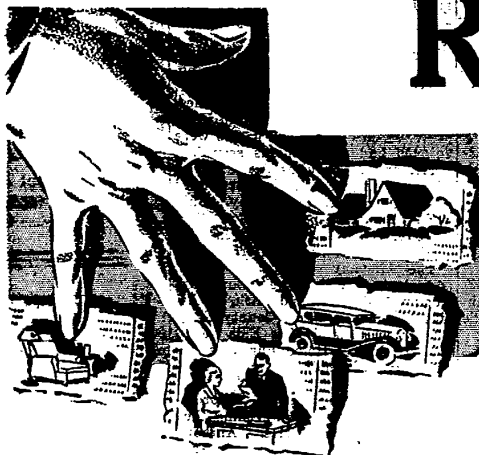
July 11.—Mrs. Velma Peterson of Belvidere. Born at Alfred in 1871, daughter of Mr. and Mrs. J. M. Langdon. Mrs. Peterson had been a resident of Belvidere since 1912. Surviving are a son and a daughter.

July 18.—Reva Jean, the infant daughter of Mr. and Mrs. Charles Randolph of Wellstar.

July 19.—Mrs. Lydia D. Engle at her home in Angelica, following a long illness. Born in 1858, daughter of Mr. and Mrs. Askin Day. She resided in Birdsal going to Angelica to make her home 28 years ago. Surviving are three sons and a grandson.

July 22.—Nelson Vickland, 73, at his home in Wellsville. He had been ill for several months. Besides his widow he leaves a son and three daughters.

July 24.—Mrs. Elizabeth Preston Welch, wife of Police Justice Frank D. Welch of Belmont. Born in Cameron in 1871, daughter of Mr. and Mrs. Lafayette Preston. After her marriage to Mr. Welch 24 years ago they have resided in West Almond, Hinsdale and Belmont. Besides her husband she is survived by two sons.



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